Cooked with tender care

'Country Fare:' good home cooking

Walk in the door and the first thing to catch the eye is an attractive array of small antiques displayed on the opposite wall. Old farm tools, cooking utensils of by-gone days, an old wash board, and even a metal crate for mailing eggs are attractively arranged for the diner to enjoy. In the corner stands on old Philco radio that works.

While the decor carries out the theme, Country Fare, the food goes even further to take one back to the time when food was cooked leisurely with love.

Owned by Nancy Lawson, Country Fare had its beginning in September of 1968. Nancy, married to Jack Lawson, worked for Appomattox Garment Company for approximately twelve years before getting into the restaurant business. The Lawsons have four sons, three are married; Tommy and Becky, Johnny and Sue, Dickie and Charlene and Joe. They have five grandchildren.

Country Fare, often referred to as Nancy's, opens at 8:30 a.m. and closes at 3:00 p.m. Monday through Friday.

Nancy is assisted by her daughter-in-law, Sue Lawson, Catherine Christian, Lucy Johns, and DE student, Amanda Gage who comes in from 12:00 to 1:30.

Country Fare is available in the evenings for special parties (30 minimum) and on these occasions is assisted by her daughters-in-law.

Nancy's mother-in-l a w, Mrs. Rachel Lawson, affectionately known as 'Mama Rach', is called on from time to time for her 'kitchen expertise' in preparing turkey dressing and other things.

Offering 'good ole country cooking', the menu is fairly consistent. On Thursdays, the menu features pan-fried chicken with an assortment of vegetables. On Friday, the specialty is fish and pork. Dried black-eye peas and dried beans are cooked the slow way for that added flavor and potatoes are cooked and mashed for whipped or creamed potatoes.

"I really appreciate the business of the community, the State Police, the people from Armstrong, all the other people who eat with us. Business is picking up all the time. We enjoy serving all our customers and we do enjoy the evening dinners too," said Nancy.

Elliott's Florist

New owners plan to continue florist's tradition of excellence

Elliott Florist and Gifts, Main Street, has been providing Appomattox and the surrounding area with the finest in flowers and gifts for sixteen years.

The business was owned and operated by Mildred and Francis Elliott until March 6 of this year. At that time, Mr. and Mrs. Marvin Mitchell and Clavin Mitchell of Appomattox purchased the florist and gift shop and will continue to offer the same quality service with a personal touch that has become the trademark of the former owners.

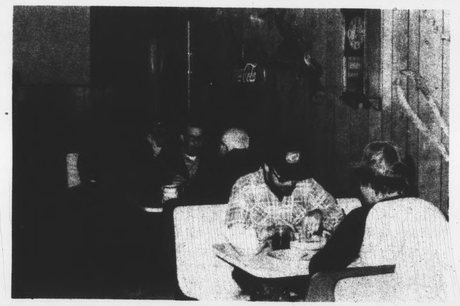
Marvin and Calvin Mitchell are the twin sons of Mr. and Ms. Hugh (Slick) Mitchell and Mrs. Marvin Mitchell is the former Rita Ferguson.

The Mitchells are 1973 graduates of Appomattox County High School. Marvin left a position as designer with Wiley and Wilson, Lynchburg, to work full time in the new business. Calvin, who will work part time in the florist, is a designer with H. K. Porter Company in Lynchburg. Rita works in the office of Harry G. Lawson, attorney, and will work in the florist shop on a part time basis.

The Elliotts are assisting the new owners in an advisory capacity and will continue to have an active interest in the business.

Elliott Florist and Gifts..... when only the finest will do.

"Good Ole Country Cooking"



Delicious Country Cooking
With An Atmosphere To Match

Country Fare

LOCATED IN THE AVALON BUILDING
Behind The Triangle Plaza Shopping Center

Proud Of The Past, Excited About The Future.

Flowers FOR ALL OCCASIONS

We are proud of the great past of Elliott's Florist. The tradition of quality work and friendly service is a hallmark of the florist. We are excited about the future of the business and continuing the tradition.

ELLIOTT'S FLORIST
28 Main Street Appomattox, Va.
Phone 352-5510

Bob Macauley's vision

Virginia Fibre: dream realized

Virginia Fibre Corporation, located in Amherst County, was formed in 1972 because of a dream...the dream of Bob Macauley, president and chairman of the board of the company.

The pulp and paper industry was nothing new to MacCauley when he began to dream. He had built a successful career in this field for twenty-five years, when he became convinced that there was a different and, most of all, a better way, to operate a paper mill.

As he dreamed, Macauley envisioned a highly modern mill, operated by a team of skilled and dedicated workers. He felt sure that just such a team coul produce a superior product and service. He also was of the firm belief that people, who performed in a superior manner, should be rewarded with outstanding pay and benefits.

In '73 when he decided that his dream could and should become a reality, he formed Virginia Fibre Corporation; got busy and found investors willing to risk capital on this new concept of his, a better paper mill.

Virginia Fibre Corporation began producing paper in 1975; at that time it represented an investment of $55 million.

Virginia Fibre is, today, the largest, independent producer of semi-chemical corrugating medium in the United States. Last year the mill produced more than 210,000 tons of paper.

The more than 230 employees at Virginia Fibre produce the paperboard that is corrugated and glued in between two pieces of paperboard to make corrugated sheeting for containers.

The paper is produced in giant rolls and shipped to box plants all over the Eastern United States and to a number of foreign countries.

Virginia Fibre is totally dependent upon the private landowner for raw wood supply because they do not own any commercial timberlands of their own.

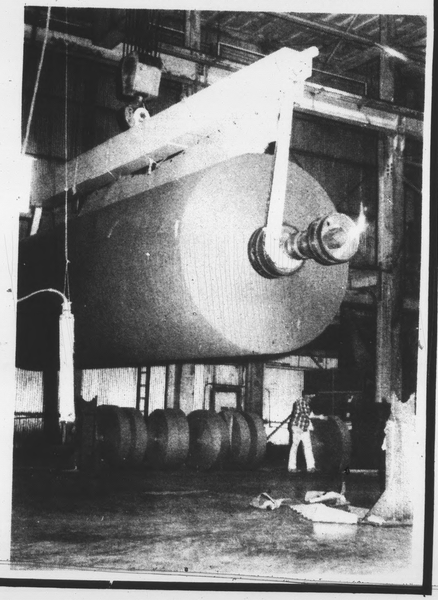
Because of their depen-

[Continued on Page 18]

FROM PULPWOOD TO PAPER

VIRGINIA FIBRE IS TRULY A "PARTNERSHIP IN PROGRESS"

Using Skilled Personnel And High Technology To Maintain High Production Keeps The Products We Use At The Lowest Price Possible.



VF **VIRGINIA FIBRE CORPORATION**
RIVERVILLE, VIRGINIA